



Lasagna

This is the dish that Brad has perfected to an art. Casual acquaintances accuse him of pretending to make it and hiding the chef in the closet. We know better. He also made the garlic toast famous along with it.

Ingredients

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| 2lbs. ground beef | 2 eggs |
| 1 8oz. pkg lasagna noodles | 1 lb. mozzarella cheese (grated) |
| 1 32oz. Ragu sauce | 1 24oz. tub cottage cheese |
| 1 cup water | 1 tbsp. parsley |

Directions

Brown and drain ground beef. Add Ragu sauce and water. In a separate bowl combine cottage cheese, eggs, parsley, and mozzarella cheese, saving a little cheese to put on top. In a dripper pan (you know, a cake pan) put a tiny bit of the sauce in the bottom of the pan so the noodles won't stick. Line the bottom of the pan with uncooked noodles, then do a layer of cheese mix and a layer of meat sauce. repeat the layers and then top with mozzarella cheese. Bake for one hour at 350 degrees.